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Education Information

- I. Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Turkey 2008 - 2011
- II. Postgraduate, Gazi University, Fen Bilimleri Enstitüsü, Turkey 2005 - 2008
- III. Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1992 - 1998

Research Areas

Food Engineering, Food Science, Food Technology

Academic Titles / Tasks

- I. Professor, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2023 - Continues
- II. Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023
- III. Associate Professor, Siirt University, Faculty Of Engineering-Architecture, Department Of Food Engineering, 2015 - 2020
- IV. Assistant Professor, Siirt University, Faculty Of Veterinary Medicine, Department Of Food Hygiene And Technology, 2014 - 2015

Academic and Administrative Experience

- I. Dean, Eskisehir Osmangazi University, 2022 - 2025
- II. Vice Dean, Eskisehir Osmangazi University, 2020 - 2022
- III. Head of Department, Eskisehir Osmangazi University, 2020 - 2021
- IV. Head of Department, Siirt University, Faculty Of Engineering, Department Of Food Engineering, 2018 - 2020
- V. Head of Department, Siirt University, Faculty Of Veterinary Medicine, Department Of Food Hygiene And Technology, 2014 - 2015

- I. **Chocolate microstructure: A comprehensive review**
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- II. **Importance of emulsifiers in chocolate industry: Effect on structure, machinability, and quality of intermediate and final products**
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- III. **Optimization of citrus fiber-enriched vegan cream cheese alternative and its influence on chemical, physical, and sensory properties**
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- IV. **Properties of encapsulated raspberry powder and its efficacy for improving the color stability and amino acid composition of pastırma cemen pastes with different pH during long term cold-storage**
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- V. **Influence of process conditions of alkalization on quality of cocoa powder**
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- IX. **Effects of gelatin concentration, adding temperature and mixing rate on texture and quality characteristics of model gels**
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- X. **Development of healthier gummy candy by substituting glucose syrup with various fruit juice concentrates**
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- XI. **Modification of chia (*Salvia hispanica* L.) seed mucilage (a heteropolysaccharide) by atmospheric pressure cold plasma jet treatment**
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- XII. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**
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- XIII. **Using paprika extract in chocolate spread and white compound chocolate: effects on color stability and bioavailability**

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- XXII. **Polyols and chocolate technology: recent developments and advances**
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- XXXII. **Using spray-dried and encapsulated *Nannochloropsis oculata* biomasses in white spread**
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- XL. **Using encapsulated *Nannochloropsis oculata* in white chocolate as coloring agent**
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- XLI. **Pre-crystallization process in chocolate: Mechanism, importance and novel aspects**
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- XLIII. **Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies**
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- XLIV. **Chocolate aroma: Factors, importance and analysis**
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- XLV. **Using spray -dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties**
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- XLVI. **Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey**
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- XLVII. **Using spray-dried sugar beet molasses in ice cream as a novel bulking agent**
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- XLIX. **Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size**
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- L. **Application of simplex lattice mixture design for optimization of sucrose free milk chocolate produced in a ball mill**
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- LI. **Effect of ball-mill process on some quality parameters of chocolate and compound chocolate: A modeling approach**
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- LIII. **Chocolate quality and conching**
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- LIV. **Incorporation of defatted apple seeds in chewing gum system and phloridzin dissolution kinetics**
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- LIX. **Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics**
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- LXI. **Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality**
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- LXII. **Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**
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- LXIII. **Rapid tempering of sucrose-free milk chocolates by beta(V) seeding: textural, rheological and melting properties**
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- LXIV. **Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing Lactobacillus paracasei and Lactobacillus acidophilus**
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- LXVI. **Investigating the effect of production process of ball mill refiner on some physical quality parameters of compound chocolate: response surface methodology approach**
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- LXVII. **Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**
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- LXXIII. **The determination of the caffeic acid derivatives of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction (SFE)**
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- LXXV. **Street milk and urban consumers in Turkey: a descriptive study**
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- LXXVI. **Genetik Modifikasyon ve Türk Tüketiciler - Kentli Tüketicilerin Genetik Modifiye Organizma ve Gıdalara Yönelik Tutumları**
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- LXXIX. **Non-isoflavone phytoestrogenic compound contents of various legumes**
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